



FOOD SERVICE WORKER Classification Specification

ESSENTIAL DUTIES:

- Responsible for work of routine difficulty performing full range of kitchen-type activities
- Sets up and serves staff and students on cafeteria line
- Assists in cleaning cafeteria per sanitation codes
- Operates standard cooking and food preparation equipment
- Individual positions may be responsible for some or all of the listed duties and/or other related duties

KNOWLEDGE OF:

- Policies, procedures, and programs of the immediate work unit.
- Principles and practices of administration and management.
- Agency or program rules, regulations, and operating procedures.
- Safety techniques for handling food and operating kitchen equipment
- Applicable sanitation and safety codes

SKILLED IN:

- Using and operating food service equipment
- Preparing food products with minimal waste
- Understanding written sentences in a work related document

ABILITY TO:

- Communicate information and ideas effectively so others will understand
- Lift, push, and pull 50 pounds and stand for long periods of time

SPECIAL CONDITIONS/REQUIREMENTS:

- Must be able to pass FBI and State background check.
- Defensive Driver Training program to be completed by all Agency personnel that drive on State business
- Valid Food Handler's Permit or other appropriate certification as required by State
- Must pass Beginning Sign Language course
- Must pass post offer physical examination

Class Title: Food Service Worker

Occupational Group: Operations

Job Code: GSD51009

EEO Code: 8

Class Code: 300

Pay Grade: 2

FLSA: NE

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